



# Pesto Crusted Hake

with parsley butter potatoes and radish salad

20 – 25 mins • Eat me first

12



Hake



Green Pesto



Breadcrumbs



Salad Leaves



Balsamic Glaze



Baby Potatoes



Radish



Parsley



Mayo

Pantry Items: Salt, Oil, Pepper, Water, Butter



Rate your recipe!

## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking sheet with baking paper, colander, pot with lid

## Ingredients

	2P	4P
Hake	250 g	500 g
Green Pesto	30 g	60 g
Breadcrumbs	1 pack	1 pack
Salad Leaves	40 g	80 g
Balsamic Glaze	1 sachet	2 sachets
Baby Potatoes	500 g	1000 g
Radish	125 g	250 g
Parsley	5 g	10 g
Mayo	1 sachet	2 sachets

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>498.5 g</b>	<b>100 g</b>
Energy (kJ/kcal)	1937.2 kJ/ 463 kcal	388.6 kJ/ 92.9 kcal
Fat (g)	13 g	2.6 g
Sat. Fat (g)	1.3 g	0.3 g
Carbohydrate (g)	58.6 g	11.8 g
Sugars (g)	6.1 g	1.2 g
Protein (g)	29.8 g	6 g
Salt (g)	1.1 g	0.2 g

*Nutrition for uncooked ingredients based on 2 person recipe.*

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

Share your creations with  
#HelloFreshIreland

Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)

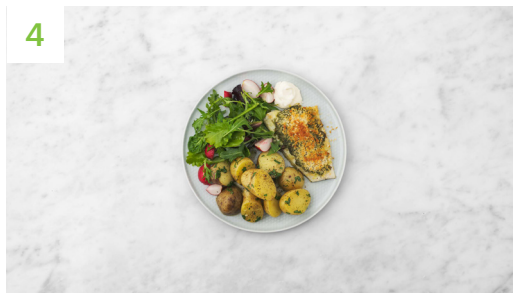


You can recycle me!



## Boil the Potatoes

- Preheat the oven to 220°C/200°C fan/gas mark 7. Boil a large pot of **salted water**.
- Halve the **potatoes** (quarter larger pieces).
- Roughly chop the **parsley**.
- When the **water** is boiling, add the **potatoes**, lower the heat to medium and cook until fork tender, 15-20 mins.
- Once cooked, drain in a colander and return to the pot, off the heat. Stir through a knob of **butter** along with the **parsley**. Season to taste with **salt** and **pepper**. Cover to keep warm.



## Finish and Serve

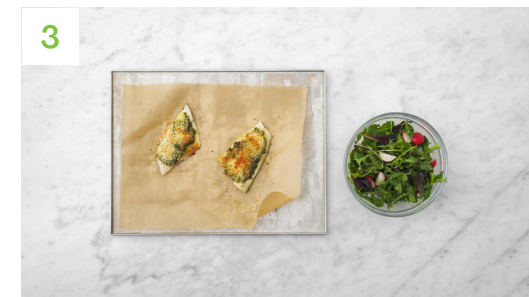
- Divide the crumbed **hake** between plates, adding a dollop of **mayo** on top.
- Serve the **radish** salad and **parsley butter potatoes** alongside.
- Finish the salad with a drizzle of **balsamic glaze**.

## Enjoy!



## Coat the Fish

- Meanwhile, pat the **hake** dry with kitchen paper.
- Arrange the **hake** on a lined baking tray. **IMPORTANT:** Wash hands and equipment after handling raw fish.
- Spread the **pesto** evenly over the tops of the **hake** fillets.
- Season the **breadcrumbs** with **salt** and **pepper**.
- Spoon equal amounts of the **breadcrumbs** onto each **fillet**. Press down firmly with the back of the spoon to ensure it adheres.



## Cook the Fish

- Place the **hake** on the top shelf of the oven.
- Bake until the **breadcrumbs** are golden and the **fish** is cooked through, 10-15 mins. **IMPORTANT:** Fish is cooked when opaque in the middle.
- Meanwhile, trim and quarter the **radish**.
- Just before serving, toss the **radish** and **salad leaves** with a drizzle of **oil**.
- Season to taste with **salt** and **pepper**.